Belgian Waffle Baker

USE AND CARE GUIDE
MODEL TWB4BEL AND TWB4BELCAN

toastmaster®

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
- To protect against electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, remove plug from wall outlet.
- Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

- All users of this appliance must read and understand this Use and Care Guide before operating or cleaning this appliance.
- The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- Do not leave this appliance unattended during use.

Polarized Plug (Model TWB4BEL)
The model TWB4BEL has a polarized plug, (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Grounded 3-Conductor Plug (Model TWB4BELCAN)
The Model TWB4BELCAN is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

SHORT CORD INSTRUCTIONS
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

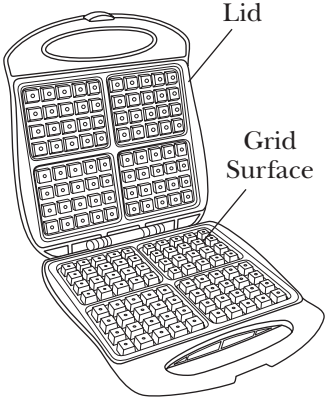
If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

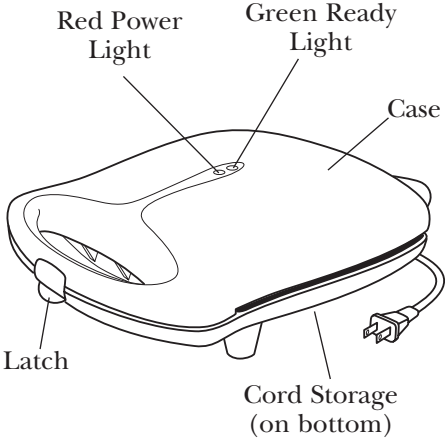
ELECTRIC POWER
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

CAUTION: To prevent Plasticizers to migrate from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Getting to Know Your Waffle Baker





Operating Instructions
Before first use

Conditioning Grids

Before using, wipe cooking surface with a damp cloth and dry.

The Grid Surface being used requires conditioning before each heating that follows cleaning. To condition, lightly coat the Grid Surface with solid vegetable shortening. Plug into any 120V ~ 60Hz outlet. The Red Power Light will come on. When the Green Ready Light comes on, the unit is preheated. The Grid Surface is ready to use.

To protect the premium quality non-stick surfaces, use only plastic, nylon or wooden utensils. Carefully follow suggested cleaning procedures. After time, if waffles show signs of sticking, carefully recondition your unit.

Using Your Belgian Waffle Baker

1. Always allow Waffle Baker to heat until the Green Ready Light comes on, approximately 5 minutes. Initially, some smoking may occur. This is normal for newly manufactured appliances and will not occur after the first few uses. When preheated, the Green Ready Light will come on.
2. Raise Lid and pour approximately 1/3 cup of batter onto the center of each waffle section of the Grid Surface. Close the Lid; do not latch. The Green Ready Light will stay on for a few minutes and then go out. While cooking, the Red Power Light will be on. The amount of batter required may vary with recipe or brand of mix. Any waffle recipe or mix may be used.
3. When the waffle is done, the Green Ready Light will come on again. Gently lift the Lid to check for brownness. If Lid shows resistance to lifting, the waffle may not be quite done. Close Lid and watch for steaming to stop before checking again.
4. Remove the waffle when browned. If a second batch is desired, pour batter immediately and close Lid.
5. When finished baking unplug and allow to cool before cleaning.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to a qualified appliance repair technician if servicing is needed.

Care and Cleaning

CAUTION: UNPLUG FROM ELECTRICAL OUTLET BEFORE CLEANING. NEVER IMMERSE APPLIANCE IN WATER OR OTHER LIQUIDS.

- While the Grid Surface is still warm, brush with a clean, soft pastry brush or cloth.
- Do not use steel wool or coarse scouring pads. Remove stubborn stains with a plastic mesh puff or pad. For best results, use only products with directions stating safe for cleaning non-stick surfaces.
- The Case should be cleaned with a non-abrasive cleaner and a soft, damp cloth.
- Close Latch and stand on end for storage.
- Use the Cord Storage Wrap located on the bottom of the Waffle Baker.
- Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

Recipes

BELGIAN YEAST WAFFLES
2-2/3 cups all-purpose flour
2-1/4 teaspoons RED STAR® active dry yeast
2 tablespoons sugar
1 teaspoon salt
1-3/4 cups milk
1/4 cup water
1/4 cup butter
3 large eggs

Lightly grease and preheat waffle baker. In a large mixing bowl, sift all dry ingredients together and set aside. In a microwave or double boiler, heat the milk, water and butter until very warm (120°F-130°F–the butter does not need to melt). Add the liquid ingredients and eggs to the dry ingredients. Using an electric mixer, blend on low speed until moistened. Continue mixing 1 minute on medium speed. Cover mixing bowl with plastic wrap and foil. Refrigerate 6-8 hours or overnight. Use a whisk to gently stir batter. Pour batter onto the center of each waffle section. Close the Lid and bake. Repeat with the remaining batter.

YIELD: approximately 10 - 4 inch waffles

PLAIN WAFFLES
3 large eggs, separated
1-1/2 cups milk
1/2 cup vegetable oil
1 cup flour
2 teaspoons baking powder
1 tablespoon sugar
1/2 teaspoon salt

Lightly grease and preheat Waffle Baker. In a large mixing bowl, beat the egg yolks, milk and oil with an electric mixer until thoroughly mixed. Add the flour, baking powder, sugar and salt. Beat until just smooth. In a small bowl, beat the egg whites with an electric mixer on high until stiff peaks form. With a rubber spatula, gently fold the beaten egg whites into the mixture. Do not over mix. Pour batter onto the center of each waffle section of the Grid Surface. Close the Lid and bake. Repeat with the remaining batter.

YIELD: approximately 16 - 4 inch waffles

HAM and SWISS WAFFLES
2 large eggs
2 cups self-rising flour
1/2 cup butter, melted
1-3/4 cups milk
2 tablespoons brown sugar
4 tablespoons baking powder
1-1/2 cups shredded Swiss cheese
1-1/2 cups finely diced ham or Canadian bacon

Lightly grease and preheat the Waffle Baker. In a large bowl beat the eggs with an electric mixer until fluffy. Add in the flour, melted butter, milk, brown sugar, and baking powder. Beat until smooth with an electric mixer. With a rubber spatula, gently fold the cheese and diced ham or Canadian bacon into the batter. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter. Excellent topped with eggs, cooked any style.

YIELD: approximately 16 - 4 inch waffles

AMARETTO FRENCH TOAST WAFFLES

12 slices sandwich sliced bread, 4 x 4 inch square
4 large eggs
1/3 cup milk
1 tablespoon dark brown sugar
1/2 teaspoon almond extract
1/2 teaspoon ground nutmeg
1-1/2 teaspoons orange rind, grated
1-1/2 tablespoons almond liqueur, such as Amaretto, (optional)
1 tablespoon butter, melted

3 tablespoons sliced almonds, toasted
powdered sugar
maple syrup, warmed

Lightly grease and preheat Waffle Baker.

In a medium bowl, whisk eggs, milk, dark brown sugar, almond extract, nutmeg, orange rind, almond liqueur and melted butter. Coat both sides of 1 slice of sandwich bread with liquid mixture. Place 1 slice of soaked bread into each section of the Waffle Baker. Close the Lid, Latch and cook for approximately 3 minutes or until brown. Remove the French toast waffles. Repeat with the remaining bread slices. Sprinkle with almonds and powdered sugar and serve with syrup. These waffles are excellent with seasonal fresh fruit toppings, such as loganberries, and whipped cream.

YIELD: 12 slices

***"FIESTA"* CHILI CORN CHEESE WAFFLES**

1-1/2 cups corn meal
1-1/2 cups all-purpose flour
1-1/2 teaspoons baking soda
1/4 teaspoon salt
1-1/2 teaspoons chili powder
3 large eggs, separated
1 can cream style corn (8 ounces)
1 can Green Giant Mexicorn® (11 ounces), drained
2-1/4 cups buttermilk
1/2 cup butter, melted
2 cans green chilies, diced, drained (4-1/2 ounces each)
1-3/4 cups Mexican blend cheese, shredded or Sharp Cheddar cheese, shredded

Lightly grease and preheat the Waffle Baker. In a large bowl (at least ten cup capacity), with a wooden spoon, combine the corn meal, flour, baking soda, salt, and chili powder. Make a well in the center of the flour mixture. Set aside. In another large bowl, with a wooden spoon, combine the egg yolks, cream style corn, Mexicorn®, buttermilk, melted butter, green chilies. Pour the liquid mixture into the well of the dry mixture and stir until just moistened. In a medium bowl, with an electric mixer, beat the egg whites until stiff peaks form. With a rubber spatula, fold the egg whites and shredded cheese into the batter. Pour 1/4 of batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter. Excellent topped with eggs cooked any style, chili, fresh salsa, or taco filling.

YIELD: approximately 23 - 4 inch waffles

SAUSAGE WAFFLES
12 ounces extra lean, mild bulk pork sausage
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 large eggs, separated
2 cups buttermilk
1/3 cup butter, melted

In a skillet, cook and thoroughly drain the pork sausage. Set aside. Lightly grease and preheat the Waffle Baker. In a large bowl, with a wooden spoon, combine the flour, baking soda, and salt. Set aside. In a medium bowl, with an electric mixer, combine the egg yolks, buttermilk, and melted butter. Add the liquid mixture to the flour mixture, stirring briskly with a wooden spoon until blended. In a small bowl, with an electric mixer, beat the egg whites until stiff peaks form. Stir the cooked sausage into the batter. With a rubber spatula, gently fold the egg whites into the batter. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter. Excellent topped with eggs cooked any style.

YIELD: approximately 13 - 4 inch waffles

BLUEBERRY WHOLE WHEAT and BRAN WAFFLES
2/3 cup all-purpose flour
2/3 cup whole wheat flour
1 cup unprocessed bran (available at natural food stores)
1 tablespoon baking powder
1/2 teaspoon salt
2 large eggs, separated
1/3 cup brown sugar
1-1/2 cups milk
1/2 cup butter, melted
1-1/2 cups blueberries, fresh or frozen

Lightly grease and preheat the Waffle Baker. In a large bowl, with a wooden spoon, stir together the all-purpose flour, whole wheat flour, bran, baking powder, and salt. In a medium bowl, with an electric mixer, lightly beat the egg yolks and sugar. With a wooden spoon, stir in the milk and melted butter. With a wooden spoon, stir the egg yolk mixture into the flour mixture until just moistened; do not beat. In a small bowl, with an electric mixer, beat the egg whites just until stiff. With a rubber spatula, gently fold the egg whites and the blueberries into the batter. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter.

YIELD: approximately 12 - 4 inch waffles

MAPLE NUT WAFFLES
2 large eggs, separated
2-1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
6 tablespoons maple syrup
1-1/2 cups milk
1/2 cup butter, melted
1 cup coarsely chopped walnuts

Lightly grease and preheat the Waffle Baker. With an electric mixer, in a small bowl, beat the egg whites until stiff. Set aside. In a large bowl, with a wooden spoon, mix the flour, baking powder, and salt. Set aside. In a medium bowl with an electric mixer, combine the egg yolks, milk, syrup, and melted butter. Add the liquid mixture to the flour mixture and combine with an electric mixer until just blended. With a rubber spatula, gently fold in the beaten egg whites and walnuts until just mixed. Do not overmix the batter. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter.

YIELD: approximately 12 - 4 inch waffles

PINEAPPLE RAISIN WAFFLES
3 cups all-purpose baking mix (such as Bisquick®)
1-1/2 cups milk
1 can crushed pineapple (20 ounces), drained
1 large egg
3/4 cup raisins
1/4 cup butter, melted

Lightly grease and preheat the Waffle Baker. Stir all of the ingredients together with a wooden spoon until blended. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter.

YIELD: approximately 15 - 4 inch waffles

BANANA OATMEAL WAFFLES
1-1/4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon baking soda
1 cup regular oats, uncooked
1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
1-2/3 cups buttermilk
2 large eggs
1/3 cup butter, melted
3 ripe medium bananas, sliced

Lightly grease and preheat the Waffle Baker. Using a food processor, add all of the ingredients except the bananas and process until smooth, stopping once to scrape down the sides of the processor bowl. Add the bananas to the mixture and pulse 5 to 6 times. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter.

YIELD: approximately 16 - 4 inch waffles

COCONUT MACADAMIA WAFFLES
2 large eggs
2 cups all-purpose flour
1/2 cup butter, melted
1-3/4 cups milk
2 tablespoons sugar
4 teaspoons baking powder
1/4 teaspoon salt
1-1/2 cups shredded coconut
1 cup coarsely chopped macadamia nuts

Lightly grease and preheat the Waffle Baker. In a medium bowl with an electric mixer, beat the eggs until fluffy. Add in the flour, butter, milk, sugar, baking powder, and salt, beating just until smooth. With a rubber spatula, gently fold in the coconut and nuts. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove waffles. Repeat with the remaining batter.

YIELD: approximately 12 - 4 inch waffles

WHOLE WHEAT and SOY FLOUR WAFFLES
1 cup whole wheat flour
1 cup soy flour (available at natural food stores)
1/4 teaspoon baking soda
1-1/2 teaspoons baking powder
2 large eggs, separated
1-3/4 cups buttermilk
6 tablespoons butter, melted

Lightly grease and preheat the Waffle Baker. Sift the dry ingredients together into a medium bowl. In another medium bowl, beat the egg yolks with an electric mixer until light and fluffy. Add the buttermilk and melted butter to the egg yolks and beat with an electric mixer. Add the liquid mixture to the dry ingredients with a wooden spoon, combining with a few strokes. Do not overmix. In a small bowl with an electric mixer, beat the egg whites until stiff. Fold the egg whites with a rubber spatula into the batter. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to the desired crispness. Remove the waffles. Repeat with the remaining batter.

YIELD: approximately 12 - 4 inch waffles

APPLE WALNUT WAFFLES
2 large eggs, separated
3 cups all-purpose flour
2-1/2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon cinnamon
3 tablespoons brown sugar
1/2 cup butter, melted
1 cup apple sauce
1 cup apple juice
1 medium apple, peeled and diced
1 cup coarsely chopped walnuts

Lightly grease and preheat Waffle Baker. In a small bowl beat the egg whites with an electric mixer until stiff. Set aside. In a large bowl with a wooden spoon, mix the dry ingredients and set aside. In a medium bowl, with an electric mixer, combine the egg yolks, melted butter, apple sauce, and apple juice. Add the egg yolk mixture to the dry ingredients and combine with an electric mixer until just blended. Stir in the diced apple and walnuts with a wooden spoon. With a rubber spatula, fold in the beaten egg whites until just mixed. Do not overmix the batter. Pour batter into the center of each waffle section of the Grid Surface. Close the Lid and bake to desired crispness. Remove waffles. Repeat with the remaining batter.

YIELD: approximately 12 - 4 inch waffles

GRANOLA WAFFLES
1 cup granola
1 cup whole wheat flour
1-3/4 cups all-purpose flour
1 tablespoon grated orange rind
1 teaspoon salt
2 teaspoons baking powder
2 large eggs
2 cups milk
1/2 cup butter, melted
3 tablespoons honey

Lightly grease and preheat the Waffle Baker. In a medium bowl, with a wooden spoon, combine the granola, whole wheat flour, all-purpose flour, orange rind, salt, and baking powder. Set aside. In a large bowl beat eggs lightly with an electric mixer. With an electric mixer beat in the milk, butter, and honey until blended. Add the flour mixture and continue to beat until the batter is smooth. Pour batter into the center of each waffle section of the Grid Surface. Close Lid and bake to desired crispness. Remove waffles. Repeat with the remaining batter.

YIELD: approximately 14 - 4 inch waffles

Any servicing requiring disassembly must be performed by an authorized service center.

In-Warranty Service Information

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book. Call Consumer Service for return authorization.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:
ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:
Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:
consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: www.maxim-toastmaster.com.

Keep Dated Sales Receipt for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom)_____

EVERYBODY EATS. It's a fact of life.
But sometimes preparing
meals can become a chore.
That's why TOASTMASTER has been invited
into millions of kitchens just like yours
so we can HELP YOU MASTER your
mixing, baking, grilling, toasting,
brewing, heating and serving
tasks WITH EASE AND STYLE.
The TOASTMASTER name stands for a
CELEBRATION of INNOVATION designed
to serve your life and keep you
COOKIN' IN STYLE.

- Bakes family-size deeply indented waffles
- Cool Touch Exterior
- Durable Master Coat™ non-stick grids
- Power Light and Ready Lights
- Automatic Temperature Control
- Stands on end for easy storage
- Cord Storage

Questions

Call toll free 1-800-233-9054
Monday–Friday, 8:00 a.m.-5:30 p.m. CST
www.maxim-toastmaster.com

TWB4BEL AND TWB4BELCAN